Depression Era Corn Chowder

Prep	Cook	Ready In
15 m	45 m	1 h

Recipe By: MAINEGUY1979

"This is the recipe my grandmother used when she was growing up during the great depression. 70 years later, it's still a delicious, satisfying form of comfort food. Serve immediately with saltine crackers. Tastes even better after sitting in the refrigerator over night. In my grandmother's day, they would have 'refrigerated' it on the back porch overnight!"

Ingredients

- 2 (14.5 ounce) cans chicken broth
- 2 (15 ounce) cans whole kernel corn
- 1 large white onion, diced
- 3 cups diced potatoes
- 2 (12 fluid ounce) cans evaporated milk
- 1/3 cup butter
- salt and pepper to taste

Directions

1. In a large pot over medium heat, combine broth, corn, onion and potatoes. Bring to a boil, then reduce heat, cover and simmer 15 to 20 minutes, until potatoes are just tender.
2. Stir in evaporated milk and butter until butter is just melted. Season with salt and pepper and serve at once.

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